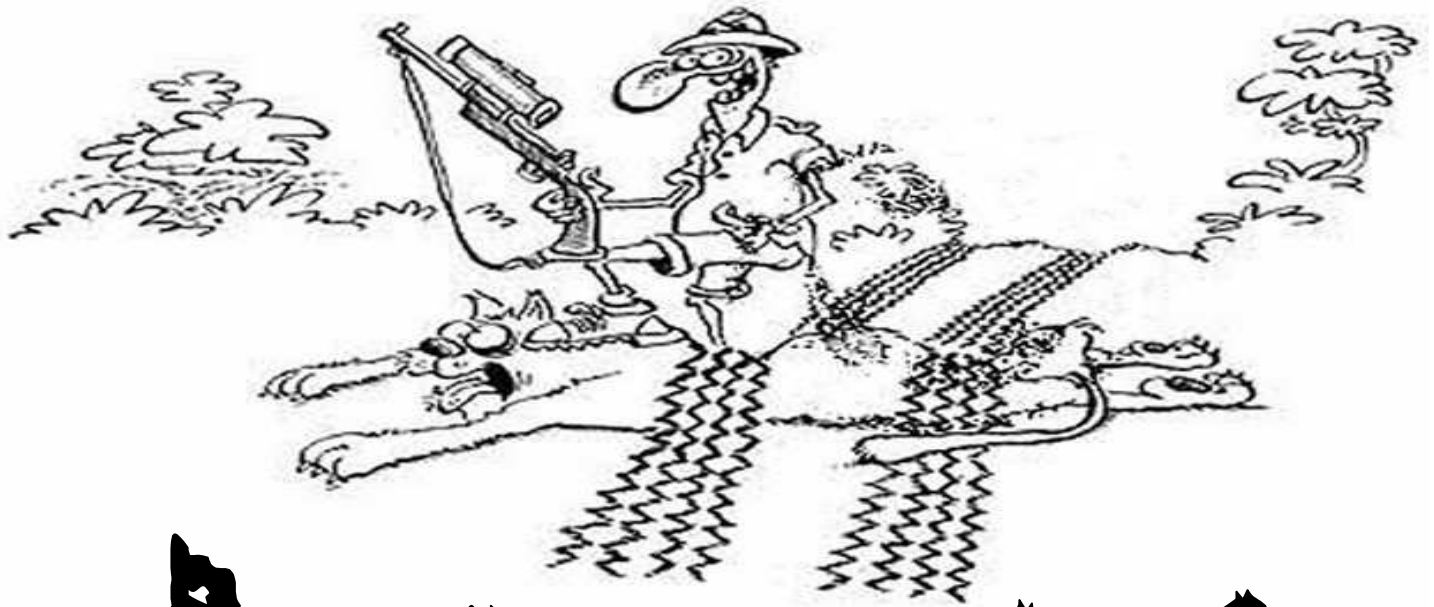


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Roadkill Recipes

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"The organization
of our choice!"
-Michael Smerconish, 1210 WPHT

Mammals Eating Animals Today
promoting the ingestion of animals everywhere

DO NOT TRY THESE AT HOME. "Roadkill Recipes" have been created for twisted humorous purposes only. Consumption of rotting, dead animals of any kind is not recommended and could result in serious illness or death -- unless you're a vulture.

Introduction

Although we jokingly dubbed one of our tastiest chili recipes "Roadkill Chili" (a derivation of the prize-winning "Buzzard's Breath Chili," which calls for dead cow meat, dried red ants, and cigar ashes), it is always sad to see the smorgasbord of squashed critters strewn up and down the ranch and farm roads of the American West. Some of them never even make it to the yellow stripes. It seems that even the speediest cannot outrun a semi or car that is going hell-bent for leather.

We've seen them all --- jackrabbits, possums, deer, snakes, and turtles. Then, of course, there is one animal that seems to be the classic roadkill species --- the armadillo.

Have you ever wondered about all those squashed armadillos you see on two-lane asphalt roads going to nowhere? Maybe you think they met their end because they were near-sighted. Not really. In truth, armadillos often end up as roadkill because of an odd fright reflex that causes them to jump straight up if a moving vehicle passes over them. It's not the wheels that do the damage, but the self-inflicted injury that results when the armadillo hits the underside of a car or truck.

These odd-looking beasts with armor suits carved their own niche in the American West in the mid-nineteenth century when the nine-banded armadillo crossed the Rio Grande and took up residence in Texas. The "wetback 'dillos" joined with others who had escaped from roadside zoos or were unwanted pets turned loose. By the 1920s, the animals had crept into the Deep South. Today they range from Florida to New Mexico, but the heart and soul of armadillo country remains Oklahoma and especially Texas. The prehistoric mammals help sell beer, end up in high-stake races, chili pots, or as sausage, and, in 1981, were designated by Lone Star State lawmakers as the official state mascot.

Although published medical studies purport that some wild armadillos carry a form of leprosy, a good many westerners --- some of them sporting armadillo boots --- take issue with these claims and point out that any ailments armadillos might have are not contagious to humans. Diehard armadillo fans still revere these creatures that were nicknamed "Hoover hogs" during the Great Depression, when poor people resorted to eating baked 'dillos on the half-shell to avoid starvation.

If only the armadillo could learn to do something about all that jumping.

This Is What Your Child Will Look Like If You Actually Use Roadkill Recipes!



DEER

Deer are a favorite target for road kill, and probably give the greatest satisfaction for a perfect shot. If you hit it just right you'll get it square on the grill so all you have to do is tie it to the bumper and spread it across the hood. That way you look like all the other macho hunters who tie their kill across the bonnet in such a way as to show off the antlers to their buddies as they drive back to town.

Of course the down side of a perfect shot with your grill is that the deer has permanently rearranged the front of your car - sometimes to the tune of a couple thousand bucks (we're talking dollars). You've got to be a real roadkill enthusiast to look forward to paying that kind of money for venison.

....Deer crossings? Deer pay no attention to them. I'm not quite sure how it is that these signs end up in the locations they do, but you can bet the deer haven't petitioned for them, and they're not looking for these as some kind of safe crosswalk. Of course they can't read, and I really don't think they could be expected to learn to recognize a particular route to safety. If deer were capable of this kind of Pavlovian conditioned response, wouldn't we see more of them in the IQ Zoos? And even if they were capable of being trained to respond in a prescribed way to a set stimulus, like crossing roads at deer crossing signs, how would they get good at it? One mistake and they're road kill. It's kinda like cliff diving. After that first dive, you pretty much know if you've got what it takes. If you're alive, you've got what it takes. If not, you're water fodder.

MOOSE

Moose is another animal that I would advise avoiding for road kill. I know you really want that rack of antlers on your mantle, but if you hit one of these mothers at 50 miles an hour it may be YOUR head on the mantle. Moose can be a problem for drivers from Maine to Alaska and all across Canada. Several engineers have discovered that the moose can rearrange the front end of a train too. Just what Amtrak needs - another reason to derail.

BEAVER

The beaver is found today mostly in Canada and northern Europe but may be found in isolated pockets in other areas. They eat mostly leaves, bark and saplings of aspens, willows and alders, but an occasional evergreen adds variety to their diet and gums up their dentures.

And Now A Few Recipes To Tempt The Taste Buds!

Roasted Beaver

Needed are:

One 25 to 30 lb beaver (save the tail for beaver-tail soup)

Two cups flour

One cup bacon drippings

Salt and pepper to taste

3 or 4 bay leaves

3 or 4 medium onions, chopped.

First, scoop up a beaver. Skin it and take it the skin your local trading post. It's as good as cash. After skinning the beaver, remove all fat. Cut into serving size pieces. Soak in salted water overnight. Rinse meat well in cold water and drain. Roll meat in flour. Brown in skillet with bacon drippings and season with salt and pepper. Place in roaster alternately with bay leaves and onions. Add a small amount of water to remaining drippings in skillet and pour over meat. Roast at 350 degrees for 2 and one half hours or until tender. Uncover and brown 15 minutes before serving. Goes great with a California Merlot.

Curbside Cat

Curbside Cat is a delicious recipe that you can cook quickly and easily.

This recipe has been recommended by www.1st-in-contact-lens.com and falls under the recipe category of Appetizers . We hope you enjoy the good taste of Curbside Cat and recommend this quick dinner recipe to your friends and family.

Serves: 2

Search Keywords: Entree/Cat/Roadkill

Recipe Categories: Appetizers - Entree - Cat - Roadkill

Curbside Cat Ingredients

1 Cat

3 Strips bacon

0 Salt and pepper

Curbside Cat Recipe Instructions

Skin and clean Poopsie like you would a squirrel. Stuff the cavity with dressing and tie front legs back and back legs forward. Lay breast down in a low baking pan, uncovered, with bacon strips across back. Season with salt and pepper. Roast at 325F. for one hour, remove and make gravy from drippings. As you dig in, recall all teh midnight howling and torn garbage bags. NOTE: A roadside shopper has to move fast on these as cat owners miss their tabby all too quickly and will want to bury them in some fancy pet cemetary with all their limbs intact. If you're quick with a blade, it's really clever to skin "snookums" on the spot and leave its outer garment close by, causing Miss Marple to think her baby has just been scared out of her ninth life and will soon return to share the next bowl of fishheads.

Crockpot Roadkill Soup

Crockpot Roadkill Soup #35819

Hearty. Filling. No-brainer. Cheap.

1 lb ground beef (ground roadkill works OK, too)

12 fluid ounces beef stock or vegetable broth or vegetable stock

4 fluid ounces low-sodium tomato sauce or V-8 juice

1 teaspoon sugar

1 1/2 cups onions, chopped

1 1/2 cups carrots, diced

2 cups potatoes, diced

Worcestershire sauce, to taste

seasoning (pepper, garlic and other spices and/or herbs)

6-8 servings Change size or US/metric

Change to: servings US Metric

8 hours 15 minutes 15 mins prep

Times sure have changed. You sure can tell the year '05 is in full effect. Things that used to work in the old days just don't cut it anymore. Take the Greatest Spectacle in Racing, for instance. Back when I was a kid, the arrival of Indy 500 week meant seven days of drunken debauchery, beer drinking, biker chick-ogling and projectile barfing were in store. You could count on 16th Street being jam-packed the night before the race with longhaired dudes wearing Metallica shirts, drinking Pabst, smoking Marlboros and greeting ladies with the colorful lingo and witty repartee which only drunken people can deliver.

It's a totally different story these days. You don't see the drunken riots, the broken bottles and the urban blight that 250,000 race fans used to bring to us every year. Things have been cleared up -- and it's for the better. The quality of people who come to the race has gotten better. The drug- hazed days of the '60s and '70s are over, and the atmosphere at the track has improved a lot over the past few years, say some people who frequent the place.

You may recall the crackdown on illegal activity, which the local police departments started a few years back. Potential drunken buffoons were put on notice by the cops that being intoxicated and obnoxious at the track would no longer be tolerated.

The cops have the right idea; we can't tolerate tens of thousands of wasted good ole boys running around Speedway during May, bothering our cattle and doing nasty things in our alleys. But the cops' measures fall just a little short.

People who are arrested on race weekend are taken to the lockup at the City-County Building and held, pending bond hearings on Monday or Tuesday. But that doesn't seem like punishment enough. Here's a proposal that I'm offering for free to the mayor and the police chief. I'm asking for nothing more than a word of thanks and a prime seat at the 500 Festival Parade for my brilliant idea. Here it is: Why not set up massive internment camps for the drunks we arrest this weekend? The camps would be set up like chain gangs and we could give these lawbreakers a taste of Hoosier Hospitality by sentencing them all to six months of hard labor.

There are plenty of things we could have them do. There are still a lot of chuckholes left unfilled from winter; why not have the good ole boys learn to fill them? The last time I drove by the Governor's Mansion, it looked like there were plenty of weeds those guys could be pulling. With the right marketing and promotional campaign, the Hoosier Lottery could get into the act too. The lottery needs more customers? How about a scratch-off ticket in which one of the prizes would be the services of a convicted drunken race fan for a few days? Imagine the possibilities: You buy a lottery ticket, scratch it, and 24 hours later there's a drunk guy from Lexington working in your yard, washing your car, putting away the groceries.

This isn't a joke. Hard times may be here to stay for the Indy 500. The race in Michigan may keep thousands of potential drunken, lecherous guys from coming to Indiana and spending their money in our liquor stores, Dollar Inns and adult-entertainment facilities.

Our days of having a monopoly of pie-eyed hillbillies during the month of May could be coming to an end. Indiana has led the nation in drunken people for years. Before our monopoly expires, we need to do something to capture this market for the benefit of all our citizens. Personally, I have never gotten anything from the Indianapolis 500 except a hangover and the sound of race cars booming out of radios throughout my neighborhood. Wouldn't it be nice if the people who run the Speedway could give something back to us for putting up with the buffoons in May?

Just in time for those race-day cookouts, here's a tasty recipe which is within the grasp of any backyard barbecuer. Thanks to Steve McNichol for contributing the recipe.

Roadkill Stew

2 pounds Muskrat, pressed to 1/2 inch filets 1 Tbsp pepper
1 Cup flour
1/4 Tbsp salt
1 Tsp oregano
1 Cup mud
2 Cups water

Lightly coat filet with flour, then sauté in mud and water. Sprinkle pepper, salt, and oregano on filet. Cook at 350 for 45 minutes. Use a mix as gravy. Serve with warm milk. Use leftover gravy as a delicious meat-flavored milkshake.

Mmmmmmmmmmm!

Pavement Possum

1 x possum
1 x favorite bread stuffing
4 med parboiled sweet potatoes, sliced in, halves or quarte
1/4 lb butter
1/4 cup brown sugar

Instructions:

Stuff the carcass with your favorite bread dressing. Salt and pepper to taste, inside and out. Bake in an uncovered pan for 2 to 2 1/2 hours, basting frequently with butter and sprinkling a little brown sugar. Skim grease as it accumulates. 45 minutes before the possum is done, ring the carcass with canned sweet potatoes or parboiled sweet potatoes and sprinkle again with brown sugar. Bake until crusty.

Note: Its not true that possums are born dead on the side of the road. They are a favorite of roadside shoppers in many parts of this wonderful country and most will take the whole animal home for cooking as they are delicious stuffed. Old timers will age this sweetness a couple of days. They are good broiled over a campfire or fried along the railroad tracks! Good ol boys will often just scald, scrape, and roast the beast like a hog - traditional accomplishment is persimmons.

Another Note: The possum is the Official Roadkill of Kentucky. Here in Indiana, it is the raccoon.



Possum Stew

One possum, skinned, pieced
Couple of onions, potatos, other veggies yer
choice ..chop or slice emhowever
1 can of mushroom soup
2 cans of beef gravy
1 can of water
Tbsp each of pepper, garlic salt

Boil the possum meat in a large pot of water
with a half cup of salt for about half a day.
Pour the water out and add all the stuff to it.
Bring to a boil, then simmer covered 4 to 8 hrs.

Serves 8 (or 1 for a week).
Gravy is good sopped up with week-old bread.
You can eat other stuff with it too.
Drink beer
(TIP: 3 day old roadkill is more tender and
easier to skin)

Baked Carp

1 Carp, gutted and skinned
1 pine board a little bigger than the carp
Clean em both real good

Marinade (soak) the carp for a day in a mixture
of red wine (or Nite Train), Old Bay, lemon, salt,
pepper, garlic salt and water (amts. to your taste).
Soak the board for a day in water.
Put the fish on the board and bake at 300 for 3 hrs.

Remove from oven, cool 1 hr., discard fish, eat board.
Serves 1 to 4 ..depends on size of the board.
Drink beer.

Roadkill Chili

Ingredients:

Amount Ingredient

1 lrg onion, chopped

2 tbl oil

2 lb armadillo, chili-grind

28 oz canned tomatoes, undrained

1 tsp sugar

2 tsp ground cumin

2 tsp paprika

1 lrg garlic clove, minced

1 bot beer

2 x fresh jalapenos, seed & chopped fine

5 tbl chill powder

salt and cayenne, to taste

4 tbl Instant Corn Masa, for thickening

Instructions:

Instructions: In a medium pot, over medium-high heat, saute onion in oil. Chop ground meat into bite-size pieces, removing all fat and gristle. Add to onions and stir until browned. Add tomatoes, sugar, cumin, paprika, garlic, beer, jalapenos, chili powder, salt and cayenne pepper to taste. Cook uncovered, over medium-low heat until thick, about 1 1/2 hours. This is best done in a bar-be-que pit over mesquite coals with the lid closed.

Thicken with Masa, if needed. When ready to serve, put into a large bowl.

Pour Tequila over it and carefully light.

Makes 8 servings.

Venison Meat Pie

Ingredients

1 1/2 - 2 lb. ground venison

1 pre-made refrigerated pie shell

mashed potatoes for 8 (instant or reg)

1-lb. sm. onion, chopped

salt

pepper

1 tsp. cinnamon

1 tsp. allspice

1/4 c. milk

3 T. olive oil

In large frying pan, brown venison meat and finely chopped onion in olive oil. Add salt and pepper to taste. Add cinnamon and allspice. Allow pie crust to get to room temperature. Drain grease from meat. Prepare mashed potatoes as usually done. Fold in mashed potatoes with venison until well blended. Unfold pie crust and place one at bottom of pie pan. Fold meat/mashed potato mixture onto pie crust. Mound evenly and place top crust. Crimp edges. Brush crust with milk. Place several slits

on top crust. Bake in oven at 350° for approximately 40 minutes until crust has browned. Serves 6-8. (Ground moose meat can also be used.)

With avid hunters in the family and with a freezer full of venison, I quickly learned how to prepare some "wild game" dishes. This is a family favorite and enjoyed by guests as well.

Lemon Sage Turkey

For you lucky hunters that are lucky enough to bag a Spring Turkey, here's a recipe that will do you and your prize justice.

Ingredients:

12 lb. Turkey
1 pint lemon juice
2 liter. Sprite
2 C. sugar
Sage leaves
Sage (ground)
Rosemary
Thyme
Salt

How To:

Marinate turkey overnight in lemon, sugar and sprite. Mix rosemary, sage, thyme and salt to liking. Place sliced lemons, sage leaves between skin and meat. Rub dry spices on skin. Cook until breast reaches 175 degrees.

Braised Grouse

Cut 1 pound heavily smoked bacon into thick slices. Using 2 Grouse, lay several slices of the bacon on the breast of each bird, tying it all in place with string.

Put a slice of the bacon, cut into 2 or 3 pieces, in the cavity of each bird. Chop the remaining bacon into small pieces, chop finely one onion and sprinkle them over the bottom of a large, deep pan.

Add the Grouse, sprinkle them with salt and freshly ground pepper and pour in 1 1/2 cup of chicken broth or bouillon. (You can also add red or white wine and chopped parsley at this point). Cover the pan and simmer for 1 hour or until they are tender. Remove the bacon from the breasts of the birds and chop it coarsely.

Teriyaki Wildgame Sauce

2 ½ lbs. boneless meat (bear, moose, deer, elk, beef, pork etc.)

1 tsp. ground ginger

1 tbsp. sugar

2 tbsp. olive oil

½ cup Soya sauce

1-2 cloves crushed garlic

Salt & pepper to taste

Slice meat into thin 1/8" strips and place in casserole dish. Mix all ingredients together and pour over meat and stir. Cover and bake at 350 for 1-2 hours.

Cheese Stuffed Meatballs

1 lbs. ground meat (moose, deer, bear, elk, beef, pork etc.)

½ cup fine bread crumbs

1 egg

2-3 tbsp. milk

1 tsp. season salt

½ tsp. pepper

¼" cubed cheese (sharp is better)

Mix meat with all ingredients except cheese, shape meat into balls with a small piece of cheese inside. Best if chilled for an hour, but not necessary. Pan fry in oil or deep fry, nice for fondues.

Rolled Schnitzel

2 large boneless steaks (moose, deer, elk, pronghorn, caribou, bear, cougar, etc.)

1 LB bacon, salami or spicy sausage

Mix: (will curdle a bit)

½ cup of margarine melted

1/3 cup milk

1 tsp. lemon juice

Mix:

½ cup fine bread crumbs

1 cup of fine crushed Corn Flakes

½ tsp. onion powder

½ tsp. parsley

½ tsp. paprika

Salt & pepper

Pound steak until ¼" thickness, cut into 2" wide strips, top with salami or bacon. Roll up and secure with a toothpick. Dip in moist ingredients, then coat with dry, place in greased pan and cover. Bake at 350 for 30 minutes, then uncover and bake 20-30 minutes more.

Baked Green Mountain Turkey

If you lack a good recipe for preparing a wild turkey, here's a recipe from the Vermont Game Wardens' Association cookbook for "Baked Green Mountain Turkey." As the cookbook notes, "the hardest part of this recipe is getting the turkey!"

Ingredients: 1 lb. pork sausage; 1 cup chopped celery; 1 cup chopped onion; 1 loaf bread (white or wheat) dried; 1 tsp. salt; 2 tsp. poultry seasoning; ½ tsp. pepper; 1 egg; and water.

Clean and wash turkey well. Prepare stuffing: In skillet, scramble sausage and cook just until lightly browned. Add celery and onions and simmer for five minutes. In a large bowl, break bread into small pieces (food processor does a nice job). Add salt, poultry seasoning and pepper. Mix. Add sausage, celery and onion. Mix. Add egg and mix well. Add enough water to desired moistness. Stuff body and neck cavity of turkey.

Place turkey, breast-side up in roasting pan. Brush with butter or cover with bacon strips. Cover loosely with foil. Bake at 325 degrees until tender, approximately 2 ½ to 3 hours for 10-pound bird. Remove foil for the last 30 minutes to brown. Remove bird from pan. Use drippings for gravy. Add water and salt. Thicken with flour and water. Yield or number servings -- depends on how hard you had to hunt for the turkey and how hungry you are at the time of baking!

Roadkill Tacos

Ingredients:

Roadkill (1/4 - 1/2 lb per person)
lettuce (asparagus will do)
tomatos (preferably with worms intact)
green cheese
Cool Whip, chocolate sprinkles, garlic, etc

Directions

Throw roadkill in blender (Waring, Ginsu or Kaldis will do). This is similar to the fragged duck dish so many ex-Vietnam POWs are fond of. Blender should be on "liquefy", "gasify" or something similar. When roadkill reaches the consistency and color of fresh vomit, pour it into a large metal container full of boiling oil (Nearly any oil will do, altho as a political statement I refuse to use Alaskan beach-washed Exxon). As roadkill foams to a crispy brown, skim off top until entire roadkill is cooked.

Throw remaining ingredients into blender. Set on "search and destroy". Drain any leftover contents into garbage pail. Pour fried roadkill bits into freshly-bought taco shells and serve hot.

The customary authentic Mexican version uses iguana. The southern US style uses possum (the stringier the better). For that Tejas barbecue flavor try armadillo. Catfish works well for Catholics on Fridays, and Jews generally will eat the beef or seal.

Use a Mexican for that spicy flavor, or an Indian if you like curry [1]. Californians lend that tangy coconut oil taste. Lawyers and politicians taste like rattlesnake that dried in the buffalo chips too long, but yield more than purely culinary rewards. For similar reasons, liberals are oft used in the south, and conservatives in Boston and California. Texans and Georgians will eat nearly anything, especially if it originated in another country.

Raccoon Kabobs

(Also known as "Ringtail Surprise")

Two pounds, reasonably fresh raccoon, cut into one-inch cubes; one-half cup homemade French dressing; two green peppers, cut into squares; one large onion, cut into one-inch pieces; one-third pound mushroom caps.

Place raccoon cubes in a ceramic bowl and pour dressing over cubes. Let marinate two or more hours. Remove cubes, reserving marinade. Alternate raccoon cubes with pepper squares, onion pieces and mushroom caps on skewers. Brush all with reserved marinade and broil over hot coals until done to desired degree. Turn frequently and baste with marinade as needed.

Serves six.

Moose-and-Squirrel Meat Balls

(Especially useful recipe if main ingredients have been dead for 24 or more hours before harvested)

Three pounds, ground moose and squirrel, any proportion; six slices soft white bread; one-half cup water; one-third cup butter; one-and-one-third cups chopped onion; salt and freshly ground black pepper; two tablespoons chopped parsley; two tablespoons flour; one-and-one-half cups milk.

Soak bread in water five minutes. Squeeze excess water out. Melt four tablespoons butter in skillet. Sauté onion in butter until tender. Combine moose and squirrel meat, squeezed bread, four teaspoons salt, one-half teaspoon pepper and parsley. Form mixture into one-inch balls. Chill twenty minutes. Heat remaining butter in skillet. Brown moose-and-squirrel balls on all sides. Cover skillet and cook slowly 15 minutes. Remove balls to warm platter. Sprinkle flour over skillet droppings. Stir and cook one minute. Stir in milk and bring to boil. Season to taste with salt and pepper. Return moose-and-squirrel balls to skillet. Simmer four minutes.

Serves eight

Pennsylvania Possum Pot Pie

(Often served to unsuspecting bed-and-breakfast tourists in Amish country)

Five-pound possum, cut into serving pieces; water; salt; 12 peppercorns; two ribs celery, chopped; two carrots, quartered; one onion; two cups flour; four egg yolks; six tablespoons hot water

Place possum in kettle. Add water to cover, salt to taste, peppercorns, celery, carrots and onion. Simmer until possum is thoroughly tender, about two hours. Strain broth and pour into clean kettle. Simmer while preparing remaining ingredients. Remove possum from bones. Discard bones and skin. Cut possum into bite-size pieces. Sift flour and one-half teaspoon salt together onto board. Make well in center and put egg yolks into it. Gradually work yolks into flour until stiff dough is formed, adding hot water as needed. Knead until smooth, about five minutes. Cut dough in half. Roll each half until paper thin. Cut dough into noodles about one inch wide. Add possum to simmering broth. Gradually add noodles. Continue boiling until noodles are done, about five minutes.

Serves eight to twelve.

Skunk Skillet Stew

(A sensory entree, not recommended for the weak-stomached)

Two adult skunks, skinned, deboned and shredded; save scent sacs and set aside; one-fourth cup oil; one-fourth cup butter; two cups finely chopped celery; one-fourth cup finely chopped parsley; two cloves garlic, finely minced; one bay leaf; two carrots, chopped; two tablespoons flour; one cup beef broth; one cup dry red wine; three tablespoons cognac; one pound ripe, red tomatoes, peeled, seeded and chopped; salt and freshly ground pepper to taste; juice of half-lemon; one-fourth teaspoon nutmeg; one cup Madeira wine.

Preheat oven to 350 degrees. In large skillet, brown skunk well in oil and butter; add carrots and stir until lightly browned. Sprinkle with flour. Add broth as needed when mixture starts to brown. Stir to dissolve brown particles. Add remaining broth, red wine, cognac, tomatoes, salt and pepper. Place in oven, cover and bake three hours. Strain gravy, pressing as much of cooked vegetable mixture as possible through sieve. Bring strained mixture to boil. Add lemon juice, nutmeg, Madeira. Carefully puncture scent sacs and add fluids to mixture. Simmer five minutes. Pour sauce over skunk.

Serves eight.

Note: If any of these species are not commonly found on roadsides in your geographic area, you may easily substitute such other carrion delicacies as armadillo, alligator or mongoose meats. Be creative. Bon appétit!

We are greatly saddened by how many of our furry little friends we see flattened along our roadways on a typical daily drive to work. In a well-intentioned effort to turn those frowns around, we have proposed a tasteful end for those unfortunate creatures who wanted nothing more in life than to learn what might lie on the other side of the road. We think that they would have wanted it that way. So we have dedicated this book to those furry friends.

THE END